

THE
Dining Room
AT ARMATHWAITE HALL



To start

Amuse Bouche

HOMEMADE BREAD & WHIPPED BUTTER (V;VGA;GFA)

Starter

WATERMELON & BEETROOT (VG;GF)
White feta, balsamic pearls, black olive crumb, rocket pesto

COURGETTE BASIL & PARMESAN VELOUTE (V;GFA)
Pickled cucumber, tartar foam, Morecambe Bay spice

Main

MUSHROOM & SPINACH RISOTTO (V ;VGA ;GF)
Parmesan, crispy onions

ROAST BUTTERNUT SQUASH
Puy lentils, baby leek, pumpkin seeds, black garlic ketchup

Sides

PLEASE CHOOSE A SIDE

Potato puree (V;GF)
Buttered new potatoes (V;GF;VGA)
Buttered Greens (V;VGA;GF)
Cauliflower cheese (V)

Broccoli horseradish cream (V;GF)
Koffman fries, smoked paprika salt (VG)
Dauphinoise potatoes (V;GF)
House salad (VG;GF)



Pre dessert

Dessert

SPICED PLUM (VG)

Raspberry, coconut panna cotta, sable

CRÈME BRULÉE

Apple crumble, blackberry, damson sorbet

PEACH PAVLOVA (V;GF)

Almonds, Grand Marnier, raspberry sorbet

STRAWBERRY PARFAIT (V)

Pistachio tuille, strawberries & cream

STICKY TOFFEE PUDDING (V;GFA)

Toffee sauce, brandy snap, Madagascan vanilla ice cream

SELECTION OF ARTISAN CHEESES (V;GFA)

From the trolley

To finish

COFFEE & PETIT FOURS

Sixty-five pounds

The dining room menu has been crafted using the finest local and British produce as well as our own Herdwick Hogget, Belted Galloway beef and seasonal fruit and vegetables from the garden.

Timeless classics cooked with passion and a modern twist We hope that you enjoy your meal with us,

Executive chef Christopher Lee & The Team

WINE AT A GLANCE

<i>Champagne and Sparkling</i>			<i>250ml</i>	<i>Btl</i>	<i>Rosé</i>			<i>175ml</i>	<i>250ml</i>	<i>Btl</i>	
06 Alcohol Free Sparkling, Valformosa 0.0%			8	35	64 Zinfandel Rosé Route 88 2023			10	12	36	
14 Prosecco Lucas Botter, Italy			9	45	46 Pinot Grigio Blush, Galeotti 2023			11	13	39	
15 Rose Prosecco Lucas Botter, Italy			9	45	47 Château Clarettes, Provence 2023			13	15	45	
02 Champagne Marniquet et Filles Brut Cuvée NV			14	75	48 Famille Bruno Le Fruit Defendu' Rosé 2024					42	
07 Rose Champagne Marniquet et Filles			15	79	47a Château d’Esclans, Provence 2023					65	
05 Nyetimber Classic Cuvee Brut, England NV				79	<i>Dessert</i>				<i>100ml</i>	<i>Btl</i>	
01 Pol Roger Brut Reserve NV				89	94 Sauternes Château Petit Guiraud (37.5l)			11		38	
03 Moët et Chandon Brut Imperial NV				99	95 Muscat Stanton & Killeen, Australia (37.5)			11		38	
04 Bollinger Special Cuvée				125	<i>Red by the glass</i>			<i>175ml</i>	<i>250ml</i>	<i>Btl</i>	
08 Laurent Perrier Rose Champagne				135	59 Rioja Santiago Reserva, Spain 2018			12	14	42	
09 Dom Perignon Moët et Chandon 2013				295	85a Malbec Chakana Atorrante, AG 2023			13	15	45	
10 Cristal Cuvées de Prestige Louis Roederer 2012				395	44 Merlot Le Petit Noir 2024			11	13	39	
<i>White by the glass</i>			<i>175ml</i>	<i>250ml</i>	<i>Btl</i>	86 Shiraz Sea Mountain, SA, 2023			10	12	36
78 Sauvignon Blanc Echo, NZ 2024			13	15	45	51Primitivo Oltre , IT, 2022			10	12	36
54 Pinot Grigio Ca Donini, IT 2023			10	12	39	<i>Cult & Classic Reds</i>					<i>Btl</i>
61 Albariño Alba Vega, Spain 2023			11	13	39	19A Château Jugué Saint-Émilion Grand Cru 2014					69
46a Picpoul de Pinet, FR 2023			11	13	39	76 Pinot Noir Domain Road, Bannockburn NZ 2021					69
89a Chardonnay Sea Mountain, SA 2021			10	12	36	52a Fabiano Valpolicella Ripasso 2023					65
<i>Cult & Classic Whites</i>					<i>Btl</i>	24a Morgon Dom Lathuilière-Gravallon, Beaujolais 2016					59
77 Sauvignon Blanc Tindall, Marlborough NZ 2022					65	70 Black Nose Les Dom Rouvinez, Switzerland 2022					59
42 Sancerre Domaine Denizot Osmoze Loire 2023					65	105 Pinot Noir Riva Ranch Livermore, California 2018					59
30 Chablis Louis Moreau, Burgundy 2023					59	103 Pinot Noir Dom Saint Rémy, France 2020 ORGANIC					59
43 Domaine Chollet Pouilly Fumé Tradition 2023					65	24 Bourgogne Rouge Dom de la Denante 2018					49
33 Laurent Savoye Mâcon-Villages 2023					55	37 Côtes du Rhône Alain Jaume Grand Veneur 2022					49
49 Domaine Amélie & Charles Sparr, NV					49	65 Pic-Saint-Loup Château La Roque, Languedoc 2022					49
66 Chardonnay ‘Morning Fog’ Wente California 2020					49	104 Zinfandel ‘Bayer Ranch’, Wente, California USA 2019					49
67 Fendant Treize Etoiles Cave Orsat, Switzerland 2022					49	23 Laurent Savoye Beaujolais Villages Elégance 2023					45
40a Muscadet Sur Lie Le Fief de la Brie, Loire 2022					45	57 Rioja Crianza Rioja Vega, Spain 2020					39
46a Picpoul de Pinet, Domaine Félines, FR 2023					39	51a Chianti Superiore San Lorenzo, Italy 2023					39
50 Riesling Dr Loosen, Mosel, Germany 2021					39	53 Primitivo Organico Paolo Leo, Puglia, Italy 2022					39
60 Rioja Blanco Vega, Spain 2022					39	63 Forte do Cego Tinto , Portugal 2023					42
85 Sauvignon Blanc Sombrero Magico , Chile 2024					39	68 Cabernet Sauvignon/Shiraz Aldridge Est 2020					39
90 Sauvignon Blanc Bon Courage, Robertson SA 2024					39	83 Carmenere, Paseo Reserva, 2018					39
73 Grüner Veltliner Talisman, Hungary 2021					35	51 Primitivo Oltre Piano Salento 2022					34
72 Chardonnay/Semillon Brookford, SE Australia 2022					30	<i>Prestige Reds</i>					<i>Btl</i>
<i>Prestige Whites</i>					<i>Btl</i>	18 Les Tourelles de Longueville Pauillac 2017					110
36 Chablis Grand Cru bougros, Brochard, Burgundy 2022					95	28 Gevrey-Chambertin Bouchard, Burgundy 2019					99
						29 Nuits-Saint-Georges, Dom Jean Chauvenet 2019					79
						39 Châteauneuf du Pape, Font de Courtedune 2021					79
						53a Amarone del Valpolicella Giuseppe Lonardi 2017					79
						52 Barolo Dezzani, Piedmont, Italy 2016					75
						91 Chateau Musar Gaston Hochar, Bekaa, Lebanon 2017					74

Please note that wines, vintages & % abv are subject to change according to availability
A discretionary 10% service charge will be added to your bill

